



CINNAMON PLAITS

THE ALTERNATIVE TO THE CLASSIC CINNAMON ROLL, PACKED WITH FRUIT AND FLAVOUR

ABOUT THE MIX

Bun mix is ideal for a full range of morning, sweet and savory goods, other recipes include, Danish pastries and Chelsea buns.

CINNAMON PLAIT INSTRUCTIONS

INGREDIENTS	KG
Bun mix dough (3205-25)	25.000
Yeast	1.250
Water	10.500
Sultanas	2.000
Currants	2.000
Mixed peel	1.000
Sweet cinnamon spice	0.250
TOTAL	42.000

1. Mix bun dough, yeast and water to a normal dough consistency.
2. Add the fruit and cinnamon spice, then blend through until evenly distributed.
3. Scale into 350g pieces and mould round.
4. Rest covered for 15 minutes.
5. Divide each dough piece into three, roll out to approx 10" in length.
6. Plait up and place onto silicone lined baking tray.
7. Egg glaze and prove.
8. Sprinkle with nibbed sugar before baking or leave plain.
9. On removal from the oven, bun wash and spin with vanilla fondant.

SCALING & BAKING

Bake:	225°C (437°F)
Baking time:	20-25 minutes